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RESTAURANTS

18 CHEFS REVEAL THEIR BIGGEST PET PEEVES

By Lauren Brown West-Rosenthal

They love [to cook](#) for you—but hate when you commit these cardinal sins in their restaurants!

For chefs, food is life. It's what they know, what they breathe, and what they create. And since food is such a deeply personal experience for them, they're quite protective about the way their favorite ingredients are used, how their classic recipes are recreated, and how the food they painstakingly made is eaten. From restaurant faux pas to food fears that make little sense, we had 18 chefs open up about their biggest pet peeves. They're not trying to shame you; they're just giving you a little perspective from inside their knowledgeable and food-obsessed minds! See what they had to say and then don't miss these [15 Best Healthy Cooking Tips from Culinary School!](#)

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"There are always a few things throughout our industry that we can't help but be peeved about, but it drives me insane when dirty dishes are left on the table for too long. Another pet peeve is when you see food in the window and it isn't being run out to the guests. No one wants cold food! My last complaint is when so many people come to the table that you have no idea who is actually waiting on you. I am all for exceptional service, but I also like that personal relationship with the server/bartender." —Kathy Sidell, President/Founder of the Met Restaurant Group, with Saltie Girl and Met Back Bay